Zucchini croquettes with cheese DŽIUGAS®



Ingredients

200 g	of rice
100 g	of grated cheese DŽIUGAS
100 g	of turkey ham
100 g	spreadable cheese "Beladeta"
2	hard boiled eggs
1	egg
50 g	breadcrumbs

Preparation

The recipe was created especially for our great Lithuanian hard cheese DŽIUGAS by the famous kitchen virtuoso from Spain, Mark Audibert!

Cook the rice for twenty minutes, add zucchinis, spreadable cheese, cheese “Džiugas”, chopped eggs, sliced ham and, at the very end, flour. Season with salt and pepper. Take the mass and form croquettes, dip them in a beaten egg, then in breadcrumbs. Fry in hot oil.